

All day & Overnight

All day 10.30am - 10.30pm
Overnight 10.30pm - 06.30am

Please dial #4 to order room service
\$7 tray charge applies

Room Service Menu

Soup of the Day 14

Please ask for today's specialty

Beetroot and Orange Salad v, gf 24

Roasted beetroot, orange, spinach, shaved fennel bulb, feta, walnut, and tarragon dressing

Chicken Rendang df, gf* 30

Tender chicken pieces cooked in lemongrass, coconut milk, cinnamon, star anise and green beans served with coconut rice and roti

SIDES

Garden salad, French fries, Potato wedges 10

Toastie gf* 19

Ham, Italian salami and Colby cheese, tomato chutney, sourdough bread and fries

Mushroom and Spinach Pizza v 26

Mushrooms, baby spinach, mozzarella cheese, oregano and balsamic reduction

Fish 'N' Chips 28

Beer battered fish fillets, garden salad and fries with tartare sauce

DESSERTS

Chocolate Desire v 16

Chocolate fudge cake, paillete feuilletine and crispy rice puff, blueberry compote and vanilla ice cream

Please advise your server of any allergies or dietary requirements
vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), option available (*)
Gluten-free dishes may contain traces of gluten


James Cook
**HOTEL GRAND
CHANCELLOR**
WELLINGTON



Breakfast

Monday - Sunday

6.30am - 10.30am

Please dial #4 to order room service
\$7 tray charge applies

Toast v, gf* 10

Selection of toasted sliced bread with spreads and preserves

Eggs on Toast v, gf* 18

Two free-range eggs cooked to your liking: scrambled, poached or fried, served on sourdough toast

Pancakes v 21

Banana and oat pancakes, seasonal fruit, maple syrup and whipped cream

Chancellor Breakfast v*, gf* 28

Two free-range eggs cooked to your liking on toast, sausage, bacon, grilled tomato, mushrooms and hash browns

Mushroom v, gf* 16

Creamy herb mushrooms and shaved parmesan on sourdough toast

Porridge v 16

Trim milk porridge, caramelized banana, mixed berries, and roasted sunflower seeds

Omelette gf* 25

Smoked salmon and baby spinach omelette served on sourdough toast

Eggs Benedict v*, gf* 22

Two free range poached eggs, bacon (or sautéed spinach), English muffin, chives and hollandaise sauce

- *Replace bacon with smoked salmon* +5

SIDES

Streaky bacon gf
Breakfast sausage
Kumara rosti gf

Hash browns
Smashed avocado gf
subject to availability

Grilled tomato gf
Sautéed mushrooms gf
Sautéed spinach gf

5.5 each

COLD DRINKS

Golden Smoothie vgn, gf, df 11

Turmeric, carrot, fresh ginger, pineapple, banana, lemon, and almond milk

Fruit Juice 5.5

Orange, Apple, Tomato, Pineapple

HOT DRINKS

Standard/Herbal Tea 5

Hot Chocolate 5

Barista Coffee 5

Large size, Extra shot, Flavoured syrups
Soy, Almond, Coconut or Oat milk +0.5 each

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vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), option available (*)

Gluten-free dishes may contain traces of gluten

Dinner

Monday - Sunday

5.30pm - 10.00pm

A beverage list is available on the TV
\$7 tray charge applies

ENTRÉES

Garlic Bread v 12

Ciabatta garlic bread and herbs

Bread and Dips v, df* 15

Char-grilled German rye, sourdough, ciabatta and daily dips

Scallops gf* 23

Pan seared scallops, celeriac almond puree, watercress, beetroot salsa and squid ink tuiles

Prawns df, gf* 25

Kaffir lime prawns, confit mushroom, soba noodles, tom yum foam and burnt coconut flakes

MAINS

Burger v* 28

Black Angus beef patty, cos lettuce, beetroot, gherkin, bacon, Colby cheese, onion rings, brioche bun, Jack Daniels sauce and fries.

**Vegetarian patty available on request*

Gnocchi v 29

Purple kumara gnocchi, black eyed pea ragout, curly kale, and shaved parmesan

Catch of the Day gf, df 38

South Pacific inspired fish Vakalolo (fish cooked in coconut cream, cabbage, spinach and onion), charred lemon and crispy kumara straws

Lamb gf 48

500gms Coastal lamb shank bourguignon, creamy mashed potatoes, broad beans, and mint pesto

Soup of the Day 14

Please ask for today's specialty

Spring Rolls 18

Tandoori chicken spring rolls, fennel and red onion salad and mint chutney

Arancini v 20

Kimchi arancini, cherry tomato arrabiata sauce, crispy parmesan, and chives

Risotto v, gf, vgn* 29

Watercress, green peas and shichimi spiced celeriac risotto, roasted pine nuts and balsamic reduction

Pork 38

Bavarian beer roasted pork belly, pumpkin and apple puree, broccoli, red cabbage sauerkraut and red wine jus'

Chicken Rendang df, gf* 30

Tender chicken pieces cooked in lemongrass, coconut milk, cinnamon, star anise and green beans served with coconut rice and roti

SIDES

Garden salad, French fries 10

Risotto, Creamy mashed potatoes, 13

Steamed vegetables

GRILL

Black Angus Pure Steak Selection gf, df*

Sirloin Steak 210gms 45 | **T-bone Steak 350gms 58**

Char-grilled steak of your choice, hand cut fries, baby rocket and merlot jus'

DESSERTS

Speculoos Gelato Roulade 15

Apple gel, walnut crumble, and cinnamon yoghurt shards

Chocolate Desire v 16

Chocolate fudge cake, paillete feuilletine, crispy rice puff, blueberry compote and vanilla ice cream

Kapiti Cheese gf* 30

Selection of cheese, crackers, fresh grapes and quince jelly

Burnt Caramel Mousse gf 16

Passionfruit liquid, coated hazelnut chocolate and macerated strawberries

Banana Cream Parfait vgn, gf, df 14

Banana cashew cream, nutty coconut crumbs, coconut whipped cream and fresh banana